

# brunch

THE FRONT YARD

## not to be missed...

### WILDBERRY POP TARTS 5

classic frosting, rainbow sprinkles

### CINNAMON CARDAMOM BIEGNETS 6

local honey, raspberry preserves

### BANANA BREAD 6

pecan, mascarpone, brûléed banana



## bites

CHORIZO DEILED EGGS 5

FRUIT AND BERRY BOWL 11

POTATO LEEK SOUP 8

GREEN GARBANZO HUMMUS 11

## something special

SHRIMP AND SWEET POTATO HASH 17

poached egg, bacon, caramelized sweet potato, bell peppers, onion, fresnos, fresh herbs

HOT CHICKEN BISCUIT 17

fried marys farm chicken thigh, buttermilk biscuit, house B + B pickles, fingerling potato salad

AVOCADO TOAST 14

yuzu, heirloom tomato, breakfast radish, cucumber, petite greens

ADD FRIED EGG +2

NUTELLA STUFFED FRENCH TOAST 14

brioche, nutella mascarpone mousse, sliced banana and strawberry

TFY GRANOLA 12

strawberry stonyfield or plain greek yogurt, seasonal berries, honey

## eggs n' such

OPEN FACE STEAK AND EGGS 17

two fried eggs, grilled brioche, rucola, ricotta salata, mushroom, charred tomato

TFY BENNY 15

two poached eggs, braised short rib, baby spinach, chimichurri, hollandaise

HUEVOS RANCHEROS 16

eggs, avocado, corn tortilla cotija, black bean, chorizo, salsa verde

BAKED EGGS 14

roasted tomato sauce, chorizo, fingerlings, onion, bell pepper, grilled rustic bread

SMOKED BEELER'S PORK TAMALES 14

sofrito puree, fried egg, salsa verde, crema, cotija

## leafy decisions

CHOP SHOP 14

marinated artichokes, cherry tomatoes, red onion, nicoise olives, with romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette

KALE CAESAR 12

tuscan kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing

THAI TOWN SHRIMP 17

papaya, jicama, thai bird chili vinaigrette, vermicelli noodles, peanut

## tried and true

Choice of side salad or adobo fries

BREAKFAST ROYALE WITH CHEESE 16

ground short rib burger, fried egg, potato bun, white cheddar, secret sauce, house pickles.

TANDOORI GRILLED CHICKEN SANDWICH 15

toasted whole wheat bun, prosciutto, smashed avocado, tomato, baby arugula, lemon and garlic yogurt

VEGETARIAN PORTABELLA PRESS 13

whole wheat kaiser bun, grilled portabella, roasted onion, roasted tomato, roasted pepper, arugula, gruyere, sun dried tomato pesto

## flatbreads

WILD MUSHROOM FLATBREAD 15

roasted mushrooms, white sauce, truffle cheese, crispy egg, leeks

CHORIZO AND BURRATA FLATBREAD 15

fresnos, roasted cherry tomatoes, poached egg, red onion

SMOKED SALMON FLATBREAD 15

avocado, pickled red onion, caper, white sauce

Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please note: 15% taxable service charge added to all food and beverage paid out in entirety to our front-of-house service team in addition to their living wage.

# cocktails

## mixes

CRANKY J | 14

nolet's, st. germaine, hand-pressed lemon juice, sage and champagne float

SAY ALOE TO MY LITTLE FRIEND | 12

selvarey light rum, aloe simple, citrus, prickly pear

STRAWBERRY FIELDS | 11

stoli vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

CUCUMBER PRESS | 13

bulldog gin, lime juice, cilantro, cucumber, st. germaine

LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

BLACKBERRY SAGE SHRUB | 12

stoli vodka, st. germaine, bitter truth violet liqueur, lime

## brunching...

BLOODY MARY\* | 7

vodka, homemade spiced and smoked mix

BOTTOMLESS\* TFY MIMOSA | 17

bubbles, brandy, oj, apricot bitter truth

ROSÉ ALL DAY, ERRYDAY | 20

\*available beginning at 11am with purchase of an entrée during brunch at The Front Yard! Just know, champagne showers, snoozing, loitering and any other questionable behavior won't be allowed. Now kick back and relax!

Rosé All Day is 11AM – 3PM, daily

## beers

### BOTTLES AND CANS

#### LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

MOTHER EARTH | CREAM ALE | 6

ACE | SEASONAL CIDER | 6

#### FULLER BODY BEERS

BALLAST POINT | MANGO EVEN KEEL | 6

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7

STONE XOCOVEZA | MILK STOUT | 7

### DRAFTS

#### LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

SIERRA NEVADA KELLERWEISS | HEFE | 8

#### FULLER BODIED BEERS

LOST ABBEY LOST & FOUND | BELGIAN ALE | 8

ALESMITH NUT BROWN | ENGLISH ALE | 8

KNEE DEEP BREWING BUD | IPA | 8

MISSION DARK SEAS | IMPERIAL STOUT | 8

## wines

### SPARKLING

MUMM BRUT | Napa | 12 | 48 btl

SCHARFENBERGER ROSÉ | North Coast | 16 | 72 btl

### WHITE AND PINK

10 SPAN, PINOT GRIS | Monterrey | 9 | 36 btl

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl

GROTH, SAUVIGNON BLANC | Napa | 13 | 52 btl

IMAGERY, CHARDONNAY | CA | 9 | 39 btl

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl

FESS PARKER, REISLING | Santa Barbara | 12 | 48 btl

WENTE, ROSÉ | CA | 13 | 52 btl

### RED

HIGHER GROUND, PINOT NOIR | Central Coast | 12 | 48 btl

SIDURI, PINOT NOIR, | Russian River | 19 | 76 btl

ALEXANDER VALLEY VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl

FRANCISCAN ESTATE, MERLOT | North Coast | 12 | 48 btl

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl

MT. VEEDER CAB SAUV | Napa | 20 | 80 btl

FORWARD "KIDD," BLEND | Napa | 18 | 72 btl

